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BBQ Sauce like Kenny Rogers

Recipe By : Serving Size : 3 Preparation
Time :0:00 Categories : Sauces

Amount Measure Ingredient —
Preparation Method

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——WALDINE VAN GEFFEN
VGHC42A——

1 cup Applesauce

1/2 cup Heintz ketchup

1 1/4 cups Light brown sugar — pack

6 tablespoons Lemon juice

Salt and pepper

1/2 teaspoon Paprika

1/2 teaspoon Garlic salt

1/2 teaspoon Cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest

possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.